IMPROVED BARBECUE SAUCE AND PROCESS FOR MAKING SAME

TECHNICAL FIELD

This invention relates to food treatment and more particularly to a barbecue sauce for use in seasoning foods. In preparing certain food products individuals sometimes find it difficult to get a desired taste consistently. Because of this problem flavor enhancing products have been developed to assist in this regard. One of the more popular flavor enhancing products is sauce. Sauces have been developed to be applied to foods such as, for example, meats, fish, foul and even vegetables, in order to ensure that a desired taste is achieved. In order to achieve this desired taste many sauces have become very extravagant mixtures of many different ingredients, which are sometimes not readily available. Accordingly there becomes a need to provide a sauce which, when used, will consistently provide a unique taste while at the same time being preparable by

utilizing readily available ingredients.

BACKGROUND ARTS

Attempts have been made to provide sauces which provide a unique taste. One such sauce is disclosed in U. S. Patent 5,885,644. This sauce includes nuts, vinegar, water, oil and salt. The method of preparation includes preconditioning the nuts with garlic by dry blending to form a substantially homogenous dough-like mixture, mixing the vinegar, water and salt into the dough-like mixture to form a substantially homogenous batter and adding oil to the dough to form a unique chunky crunchy and spreadable sauce. Another sauce is disclosed in U. S. Patent 3,930,030. In this product a barbecue sauce having a tenderizing agent is provided. The tenderizing agent is the proteolytic enzyme papain which is substantially free of amylase, and stabilized against loss of proteolytic activity. This tenderizing agent is provided in combination with tomato paste, sugar, gum-oil, salt, spices, garnish

preservative agents, vinegar and water. Although both these products achieve the desired results both these products because of the unique ingredients required may be expensive and somewhat difficult to make. Accordingly it is desirable to provide a product made from readily available ingredients, which is easy to prepare and has the unique taste and advantages of the sauce of the present invention.

DISCLOSURE OF THE INVENTION

The invention relates to an Improved Barbecue Sauce. The barbecue sauce in accordance with the principles of the invention is provided in predetermined weight quantities with a mixture of vinegar, lemon juice, sage, red pepper, paprika, black pepper, white pepper, worcestershire sauce, steak sauce, margarine, brown sugar, chili powder, garlic salt, onion salt, seasoning salt, meat tenderizer, tomato sauce and ketchup.

BEST MODE FOR CARRYING OUT THE INVENTION

In accordance with the preferred

embodiment of the invention a novel barbecue sauce is provided. The barbecue sauce in accordance with the present invention contains on a weight basis 38.5% vinegar, 1% lemon juice, .1% sage, 1.5% red pepper, .5% paprika, 1% black pepper, .3% white pepper, 3% worcestershire sauce, 3% steak sauce, 1% margarine, 14% brown sugar 3.5% chili powder, .16% garlic salt, .16% onion salt, .16% seasoning salt, .16% meat tenderizer, 7% tomato sauce and 25% ketchup.

A typical process for preparation of the barbecue sauce includes a first step of mixing the vinegar, lemon juice and sage at ambient temperature. Once these ingredients are mixed together they are cooked over a high temperature between 350 degrees F. and 400 degrees F. for approximately 3 minutes or until the sage dissolves thereby forming a first homogenous mixture. As this first mixture continues to cook, the remaining ingredients, that is, the red pepper,

paprika, black pepper, white pepper, worcestershire sauce, steak sauce, margarine, brown sugar, chili powder, garlic salt, onion salt, seasoning salt, meat tenderizer, tomato sauce and ketchup are mixed with the first homogenous mixture to form a second homogenous mixture. This second mixture is cooked over the same high temperature between 350 degrees F. and 400 degrees F. for approximately 10 minutes. Once this is done, the temperature is then lowered to between 175 degrees F. and 200 degrees F. and the mixture is allowed to simmer and cook for approximately 60 more minutes. The resulting mixture is the sauce of this invention.

The sauce is then cooled to ambient temperature and appropriately packaged in bottle containers as desired.

In a second embodiment of the invention a milder less spicy version of the sauce is provided. In this embodiment the sauce contains on a weight basis 39% vinegar, .6% lemon juice, .15% sage, .7%

red pepper, .5% paprika, .3% black pepper, .15% white pepper, 3% worcestershire sauce, 3% steak sauce, 1.2% margarine, 14.5% brown sugar 3.6% chili powder, .16% garlic salt, .16% onion salt, .16% seasoning salt, .16% meat tenderizer, 7.3% tomato sauce and 25.4% ketchup.

A typical process for preparation of the barbecue sauce of this embodiment includes a first step of mixing the vinegar, lemon juice and sage at ambient temperature. Once these ingredients are mixed together they are cooked over a high temperature between 350 degrees F. and 400 degrees F. for approximately 3 minutes or until the sage dissolves forming a first homogenous mixture. The remaining ingredients that is the red pepper, paprika, black pepper, white pepper, worcestershire sauce, steak sauce, margarine, brown sugar, chili powder, garlic salt, onion salt, seasoning salt, meat tenderizer, tomato sauce and ketchup are mixed with the first homogenous mixture to form a second homogenous

mixture while cooking at the same temperature continuosly for ten additional minutes. The temperature is then lowered to between 175 degrees F. and 200 degrees F. and the mixture is allowed to simmer and cook for an additional 60 minutes.

The sauce is then cooled to ambient temperatures and approximately packaged in bottle containers as desired.

The invention has been shown and described in what is considered to be the most practical and preferred embodiments. However, it should be recognized that changes may be made by those skilled in the art without departing from the spirit and scope of the invention.